

# Enigma Single Hop

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **97**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom pale ale	8 kg (100%)	80 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma	50 g	60 min	16.5 %
Boil	Enigma	30 g	25 min	16.5 %
Aroma (end of boil)	Enigma	20 g	10 min	16.5 %
Aroma (end of boil)	Enigma	10 g	2 min	16.5 %
Dry Hop	Enigma	40 g	7 day(s)	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min